

NEW YEAR'S EVE 2024

OSTERIA TULIA

appetizers (choice of:)

Lobster Bisque winter black truffle, celery root, crouton, Frattini Olio Novello
Sea Scallop Crudo american sturgeon caviar, creme fraiche, meyer lemon
Beef Tartare prime hand-cut beef, salsa verde, quail egg, crostini
Fried Squash Blossoms herb goat cheese, quince marmellata, mint
Roasted Pumpkin Salad hydro arugula, pomegranate, pepitas, ricotta salata
Mista Salad carrot, red onion, asparagus, manchego cheese, white balsamic

pasta (choice of:)

Veal & Robiola Tortelli foie gras emulsion, black truffle sugo, hazelnut
Red Shrimp Risotto acquerello rice, ruby shrimp, bone marrow, saffron
Potato Gnocchi slow braised wild boar, bitter chocolate & parmigiano
Chitarra blue crab, garlic, lemon, calabrian chili, bottarga, basil, mollica
Garganelli braised lamb neck sugo, tomato, fennel & pecorino

•ALL PASTA PRODUCTION MADE IN HOUSE, GLUTEN FREE AVAILABLE•

entrees (choice of:)

Herb Crusted Rack of Lamb baby veggies, celeriac crema, salsa rossa
Wagyu New York Strip potato pave, foie gras, madeira, black truffle jus
Black Grouper tuscan cavolo nero, winter citrus, smoked trout roe-beurre blanc
Wood Grilled Pork Tenderloin creamy polenta, swiss chard, apricot & cherry mostarda
Veal Chop Valdostana potato puree, garlic confit, cavolo nero, smoked pancetta-vodka cream sauce
Pan Roasted Sea Scallops roasted winter squash, acorn squash crema, caulini, pomegranate jus
Mediterranean Branzino caulini, potato puree, salsa verde, lemon gremolata

dessert (choice of:)

Tiramisu espresso-soaked ladyfingers, mascarpone & cocoa
Chocolate Hazelnut Torta praline whipped ganache, caramel
Sicilian Orange Olive Oil Cake kumquat, toasted almond

FEELING CELEBRATORY? DROP 2024 LIKE ITS HOT - ADD SOME LUXE TO YOUR LIFE

Alba White Truffle +65 | Umbria Black Truffle +45 | Calvisius Italian Caviar +50

\$175 per person (exclusive of tax & gratuity)

Kindly note that our pre-fixe menu cannot be divided between guests. A 20% gratuity will be applied to all checks. We appreciate your understanding and patronage.

*Undercooked fish shellfish, eggs or meat increased the risk of foodborne illnesses. Every effort will be made to accommodate food allergies.

Should we be unable to do so, we apologize in advance



TULIA

o s t e r i a

AL BICCHIERE - BY THE GLASS

BOLLICINE

- Prosecco** • Torresella Extra Dry • Veneto • **14**
- Prosecco Rose** • Zardetto Extra Dry • Veneto • **14**
- Crémant de Bourgogne** • Tulia • France • **15**
- Oltrepo Pavese*** • Giorgi 1870 Rosé Brut • Lombardia • **19**
- Moscato D'Asti** • Vietti • Piemonte • **15**

BIANCHI

- Pinot Grigio** • Tiefenbrunner • Alto Adige • **13**
- Greco di Tufo*** • Claudio Quarta • Campania • **14**
- Inzolia** • Tenuta Sallier de La Tour • Sicilia • **12**
- Bosco/Albarola*** • Cinque Terre "Cian Auti" • Liguria • **15**
- Sauvignon Blanc** • Antico Borgo dei Colli • Friuli • **14**
- Chardonnay** • Ron Rubin • Russian River Valley • **15**

ROSATO E ROSE

- Rosato** • Fattoria Sardi • Toscana • **13**
- Rosé** • The French Brasserie • Provence • **14**

ROSSO

- Chianti Classico** • Castello Bossi • Toscana • **16**
- Super Tuscan** • Tua Rita "Rosso dei Notri" • Toscana • **15**
- Frappato/Nerello Mascalese*** • Caruso & Minini • Sicilia • **12**
- Montepulciano d'Abruzzo** • Marramiero • Abruzzo • **14**
- Refosco*** • Rodaro • Friuli Colli Orientali • **16**
- Valpolicella Classico Ripasso** • Zenato • Veneto • **18**
- Nebbiolo*** • Damilano "Marghe" • Piemonte • **19**
- Pinot Noir** • Diora "Le Petite Grace" • Monterey • **15**
- Pinot Noir** • Tulia • Bourgogne • France • **20**
- Cabernet S.** • Michael Pozzan • Alexander Valley • **18**
- Bordeaux** • Tulia • St. Emilion • France • **20**

*Chef & Sommelier Favorites



COCKTAILS

We Will Call Him Number 3 18
gin, campari, pineapple, lime, maple syrup

Desayuno 18
tequila repo, coffee liqueur, nardini amaro, chocolate bitters

Mez Around and Find Out 18
mezcal, st. germain, lime, centum herbis, habañoero, aquafaba

The Rhumpshaker 18
barbancout 8yrs rum, apricot, honey syrup, lime, cinnamon

Buffy the Cider Slayer 18
buffalo trace bourbon, apple cider syrup, ginger, bitters

Carrozzino 18
remy 1738, cognac, averna, lemon, tamarind, rhubarb bitters

#ginfluencer 18
gin, italicus, lemon, honey syrup, centum herbis

Gran Cenote 18
mezcal, cointreau, lime, lemon, passion fruit, habañoero, agave

Hottie with a Body 18
rum, averna, cranberry, orange, habañoero syrup, bitters

BEER

- Moretti Pale Lager** – Friuli, Italia (4.6%) **8**
- Peroni Nastro Azzurro** – Rome, Italia (5.1%) **8**
- Orange Blossom Pilsner** – Orlando, FL (5.5%) **7**
- Allagash White "Belgian-Style Wheat Beer"** – Portland, ME (5.2%) **8**
- FMB High 5 IPA** – Fort Myers, FL (5.9%) **8**
- New Belgium Fat Tire** – Ft. Collins, CO (5.2%) **7**
- Cigar City Maduro Brown Ale** – Tampa, FL (5.5%) **8**
- Miller Lite** – Milwaukee, WI (4.2%) **7**
- Heineken Silver** – Amsterdam, NL (4%) **7**
- Heineken NA** – Amsterdam, NL (0.0%) **7**

RED WINE PIEMONTE + LOMBARDIA

- 01#**Barbera d' Asti**, Luigi Spertino La Bigia 2020 **\$75**
- 02#**Dolcetto d'Alba**, Pecchenino Dogliani San Luigi 2021 **\$60**
- 03#**Nebbiolo**, Damilano "Marghe" (Langhe) 2021 **\$76**
- 04#**Barbaresco**, Cortese "Cru Rabaja" (Barbaresco) 2020 **\$120**
- 05#**Barbaresco**, Prunotto "Bric Turot" (Barbaresco) 2019 **\$140**
- 06#**Nebbiolo**, Gaja "Sito Moresco" (Neive) 2021 **\$150**
- 07#**Barolo**, Castello di Verduno (Verduno) 2019 **\$120**
- 08#**Barolo**, Damilano Cinquevigne (La Morra) 2020 **\$110**
- 09#**Barolo**, Cerretto (Barolo) 2019 **\$150**
- 10#**Barolo**, Boroli (Castiglione Falletto) 2017 **\$155**
- 11#**Pinot Nero**, Castello di Nieve (Neive) 2019 **\$75**
- 12#**Valtellina Rosso**, Arpepe (Lombardia) 2020 **\$72**
- 13#**Pelaverga**, Gian Luca Colombo (Piemonte) 2022 **\$80**

VENETO

- 14#**Veronese Rosso IGT**, Allegrini La Grola 2018 **\$75**
- 15#**Schioppettino**, Ronchi di Cialla (Friuli) 2017 **\$140**
- 16#**Valpolicella Ripasso Superiore**, Zenato "Ripassa" 2020 **\$72**
- 17#**Amarone della Valpolicella Classico**, Masi 2019 **\$120**
- 18#**Amarone della Valpolicella Classico**, Zenato 2018 **\$140**

TOSCANA

- 19#**Super Tuscan**(Syrah based) Rocca di Montemassi 2017 **\$75**
- 20#**Super Tuscan**(Merlot based) Serre Nuove Ornellaia 2021 **\$160**
- 21#**Super Tuscan**(Cabernet based) Grattamacco Bolgheri 2021 **\$81**
- 22#**Super Tuscan**(Sangiovese based) Isola delle Falcole 2018 **\$120**
- 23#**Super Tuscan**(Cabernet S. based) Pievasciata Rosso 2020 **\$70**
- 24#**Chianti Classico**, Castello di Bossi 2021 **\$64**
- 25#**Chianti Classico Riserva**, Castello di Meleto 2019 **\$78**
- 26#**Chianti Classico**, Villa Caffaggio Single Estate 2020 **\$76**
- 27#**Morellino di Scansano Rsv.**, Fattoria Le Pupille 2019 **\$80**
- 28#**Vino Nobile di Montepulciano Riserva**, Carpineto 2018 **\$74**
- 29#**Rosso di Montalcino**, Il Poggione 2021 **\$65**
- 30#**Brunello di Montalcino**, Col d'Orcia 2018 **\$130**
- 31#**Brunello di Montalcino**, Poggio Antico 2018 **\$150**
- 32#**Brunello di Montalcino**, Altesino 2018 **\$160**

ITALIA CENTRALE & NORD

- 33#**Lagrein/Merlot/Cab.**, Manincor "Il Conte" (Trento) 2018 **\$66**
- 34#**Montepulciano Abruzzo**, Valle Reale Popoli (Abruzzo) 2017 **\$60**
- 35#**Montefalco Rosso**, Antonelli (Umbria) 2019 **\$58**
- 36#**Sagrantino di Montefalco**, Tabarrini (Umbria) 2017 **\$125**
- 37#**Cabernet/Merlot/Montepulciano**, Pelago (Marche) 2018 **\$130**
- 38#**Montepulciano/Sang.**, Roggio del Filare (Marche) 2019 **\$145**
- 39#**Fumin**, Chateau Feuillet (Valle d'Aosta) 2016 **\$80**
- 40#**Rossese**, Durin (Liguria) 2022 **\$52**

ITALIA SUD

- 41#**Gaglioppo**, Gravello Val di Neto IGT (Calabria) 2020 **\$76**
- 42#**Aglianico del Vulture**, Mastrodomenico (Basilicata) 2019 **\$86**
- 43#**Negroamaro**, Masseria Maime Tormaresca (Puglia) 2018 **\$90**
- 44#**Montepulciano**, Di Majo Norante "Don Luigi"(Molise) 2019 **\$80**
- 45#**Cannonau Riserva**, Argiolas "Senes" (Sardegna) 2020 **\$84**
- 46#**Nero d'Avola**, Firriato "Harmonium" (Sicilia) 2018 **\$90**
- 47#**Etna Rosso Riserva**, Tenuta Fessina "Musmeci (Sicilia) 2015 **\$95**
- 48#**Bovale**, Argiolas "Korem" (Sardegna) 2020 **\$100**
- 49#**Taurasi**, Mastroberardino (Campania) 2015 **\$145**

DOMESTIC

- 50#**Proprietary Blend**, Hill Family "The Barrel", Napa CA 2019 **\$65**
- 51#**Proprietary Blend**, Nicholson Jones Napa Valley CA 2018 **\$153****
- 52#**Pinot Noir**, Flowers Sonoma Valley CA 2022 **\$98**
- 53#**Pinot Noir**, Domaine Serene "Yamhill Cuvee" Oregon 2021 **\$150**
- 54#**Pinot Noir**, Sea Smoke "Southing" Santa Rita Hills CA 2020 **\$240**
- 55#**Pinot Noir**, Kosta Browne Sonoma Coast CA 2022 **\$210**
- 56#**Pinot Noir**, Shea Family Winery Willamette OR 2021 **\$114**
- 57#**Cabernet S.**, Frank Family, Napa Valley CA 2021 **\$150**
- 58#**Cabernet S.**, Nickel & Nickel State Ranch, Napa Valley 2021 **\$210**
- 59#**Zinfandel**, Seghesio "Cortina", Sonoma Valley CA 2019 **\$100**
- 60#**Cabernet S.**, Joseph Phelps, Napa Valley CA 2021 **\$195**
- 61#**Cabernet S.**, Valrav, Sonoma Coast CA 2019 **\$110**
- 62#**Cabernet S.**, Quilt Reserve, Napa Valley CA 2018 **\$180**
- 63#**Cabernet S.**, Paul Hobbs, Napa Valley CA 2020 **\$250**
- 64#**Cabernet S.** Stag's Leap Wine Cellars "Artemis" Napa 2020 **\$240**
- 65#**Cabernet Franc**, Chappellet, Napa Valley CA 2021 **\$220**

WHITE WINE VINO SPUMANTE

- 66#**Lambrusco**, Cleto Chiarli "Vigneto Cialdini" (Emilia) NV **\$49**
- 67#**Prosecco Superiore**, Nino Franco "Rustico" (Veneto) NV **\$59**
- 68#**Trento Brut Rose'**, Ferrari (Trentino) NV **\$84**
- 69#**Alta Langa**, Ettore Germano Extra Brut (Piemonte) 2018 **\$100**
- 70#**Franciacorta**, Ca' Del Bosco Cuvee (Lombardia) NV **\$110**

ITALIA NORD

- 71#**Sauvignon Blanc**, Antico Borgo dei Colli (Friuli) 2022 **\$52**
- 72#**Pinot Bianco**, Kettmeir (Alto Adige) 2021 **\$50**
- 73#**Pinot Grigio**, Tiefenbrunner (Alto Adige) 2022 **\$52**
- 74#**Riesling**, Ettore Germano "Herzu" (Piemonte) 2020 **\$63**
- 75#**Friulano**, Ronco del Gelso (Friuli) 2020 **\$57**
- 76#**Roero Arneis**, Bruno Giacosa (Piemonte) 2022 **\$75**
- 77#**Gavi**, Marchesi di Barolo (Piemonte) 2022 **\$51**
- 78#**Trebbiano**, Suavia "Massifitti" (Veneto) 2020 **\$61**
- 79#**Soave Classico**, Suavia "Monte Carbonare" (Veneto) 2021 **\$69**
- 80#**Pigato**, Punta Crena (Liguria) 2021 **\$65**

ITALIA CENTRO E SUD

- 81#**Vermentino/Viognier/Fiano** Gaja (Tuscany) 2022 **\$145**
- 82#**Trebbiano/Grechetto**, Lungarotti "Il Pino" 2018 (Umbria) **\$85**
- 83#**Vermentino Di Gallura**, Jankara (Sardegna) 2022 **\$58**
- 84#**Muller Thurgau/Traminer**, Re Manfredi (Basilicata) 2023 **\$50**
- 85#**Carricante**, Etna Bianco Firriato (Sicilia) 2020 **\$45**
- 86#**Inzolia**, Tenuta Regaleali Nozze d'Oro (Sicilia) 2020 **\$60**
- 87#**Fiano di Avellino**, Mastroberardino (Campania) 2021 **\$65**
- 88#**Ginestra/Pepella**, Tenuta San Francesco (Campania) 2021 **\$90**
- 89#**Rosato**, Fattoria Sardi (Toscana) 2022 **\$52**

DOMESTIC & FRENCH

- 90#**Sauvignon Blanc**, Salvestrin Napa Valley 2022 **\$68**
- 91#**Sauvignon Blanc**, Merry Edwards Russian River 2022 **\$85**
- 92#**Sauvignon Blanc**, Knights Bridge "Pont de Chevalier" 2022 **\$75**
- 93#**Chardonnay**, Nicholson Jones Napa Valley 2021 **\$86****
- 94#**Chardonnay**, Far Niente Napa Valley 2022 **\$130**
- 95#**Chardonnay**, Rex Hill Seven Soils Willamette OR 2019 **\$80**
- 96#**Chardonnay**, Paul Hobbs Russian River Valley CA 2021 **\$120**
- 97#**Chardonnay**, Dierberg Santa Maria CA 2020 **\$75**
- 98#**Chardonnay**, Chateau de la Cree France 2020 **\$90**
- 99#**Rose**, The French Brasserie Provence France 2022 **\$52**